

Darling Cellars Classic Chenin Blanc Sauvignon Blanc 2017

A fruit forward wine with intriguing notes of melon, fruit salad, peaches, white pear and guava on your nose that follow through on your mid palate. Well structured mid palate with a fresh citrus lingering aftertaste covered by pineapple and lemony undertones.

Enjoy with light fruit salad or sushi!

variety : Chenin Blanc | Chenin Blanc, Sauvignon Blanc

winery : Darling Cellars

winemaker : Pieter-Niel Rossouw & Maggie Venter

wine of origin : Western Cape

analysis : alc : 13.22 % vol rs : 3.87 g/l pH : 3.52 ta : 5.74 g/l

type : White **style :** Dry **body :** Light **taste :** Fruity

pack : Bottle **size :** 750ml **closure :** Screwcap

The recent demarcation of the Darling district has led to a focus at Darling Cellars on wines which are terroir and varietal specific. The cool and temperate West Coast climate lends itself to a different micro- and mesoclimate which, along with the different types of soil, lead to unique grapes, which we guide into even more unique wines. Having 99% of all vineyards dry land and almost the same percentage as bush vine, this is as close to what nature intended for grapes to be as one can get.

The idea behind the Classic Range is easy drinking fun wines which are rich in vibrant fruit, displays a little bit of complexity, but is never heavy, nor dull. Wines for all festive occasions.

in the vineyard :

Terroir: Decomposed granite in the area surrounding Darling Hills. Hot summers moderated by the cool Atlantic

Vineyard type: Bush Vine, no irrigation

about the harvest: Yield: 2-4 t/ha

Balling at Harvest: 22°B

in the cellar :

Vinification: Crush and destalk, 12 days fermentation at 14° C



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